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**(54) METHOD FOR
EXTRACTING OIL OR FAT
FROM COFFEE BEAN****(57) Abstract:**

PURPOSE: To economically extract oil or fat at a high rate of extraction by lowering the water content of roast coffee beans after extraction of coffee component therefrom with hot water, and then effecting extraction with liquid carbon dioxide under pressure.

CONSTITUTION: Coffee grounds after extraction of coffee component with hot water and/or water vapor are dried to a water content of 70wt.% or lower., preferably 10-70wt.%, and then brought into contact with liquid carbon dioxide at 0-100°C under a pressure of 40-500kg/cm²G to extract oil or fat (e.g. palmitic acid, stearic acid, oleic acid, linoleic acid, linolenic acid, and tocopherol).

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